



*Giuseppe's Pizza and Pasta*  
69185 Ramon Rd. Ste. D 3 Stater Bros Center  
(760) 328-5300 Fax (760) 328-5606  
Take Out and Catering Available

For your Satisfaction everything is cooked to order,  
Quality takes time, please be patient, thank you

Ask us about catering your party or event  
Delivery available through LA Bite @ 760 776-8888 or [www.labite.com](http://www.labite.com)

## White Wines

**Selections are off dry, fruit forward**

|                                   | <b>Bottle</b> | <b>Glass</b> |
|-----------------------------------|---------------|--------------|
| Montevina White zinfandel, Amador | \$6           | \$22         |
| Capasaldo Pinot Grigio, Veneto    | \$6           | \$22         |
| Prima Terra Chardonnay, Italy     | \$6           | \$22         |
| King Estates Pinot Gris, Oregon   | \$9           | \$34         |

**Medium – Bodied to more complex with Oak aging**

|   |      |      |
|---|------|------|
| Jekel Chardonnay, Monterey                        | \$7  | \$26 |
| Masi “Masianco” Pinot Gritio/ Verduzzo, Vento     | \$9  | \$34 |
| Sonoma–Cutrer Chardonnay, “Russian River Ranches” | \$12 | \$45 |

## Red Wines

**Listed softer, lusher fruit with some oak influence**

|   |             |      |
|---|-------------|------|
| Mark West pinot noir, California                | \$8         | \$30 |
| Gabbiano Chianti D.O.C.G., Tuscany              | \$6         | \$22 |
| King Estate Pinot noir, Oregon                  | Half Bottle | \$24 |
| Main Street Merlot(Trincherio Family), Monterey | \$6         | \$22 |
| Chiarlo Barbera D’Asti, Piemonte                | \$9         | \$34 |

**Full–Bodied to more complex with long finish**

|   |             |      |
|---|-------------|------|
| Avv “SinZin” , Alexander Valley Oak aged true Alexander Valley  | Half Bottle | \$19 |
| Francis Ford Coppola Cabernet Sauvignon, Napa   | \$9         | \$34 |
| Hess “Allomi” Cabernet Sauvignon, Napa  | \$13        | \$48 |
| Silverado Cabernet Sauvignon, Napa  |             | \$60 |
| Sette Ponti “Crognolo “Super Tuscan” soft silky tannins<br>(Cabernet Sauvignon, Sangiovese, Merlot blend) |             | \$55 |

**Dry (sweeter) Medium Bodied with soft Tannins**

|  |      |      |
|--|------|------|
| Bonterra “Organic” merlot, Mendocino.                                  | \$8  | \$32 |
| Avalon Cabernet Sauvignon, California                                  | \$6  | \$22 |
| Borgianni Chianti 2006 Great Finish firm tannins                       | \$12 | \$45 |
| <b>Desert Wine</b> Montevina “Terra d’ Oro” Zinfandel port, California |      | \$5  |

## Beers

**Stella Artois**, Euro Pale Lager style beer from in Leuven, Belgium

\$4.75

**Barons Lemon Myrtle**, Belgian style white beer flavored with Australian lemon myrtle \$4.75

**Samuel Smith's Pure Brewed Lager** Euro Pale lager style beer from old style brewery

\$5.50

**Samuel Smiths Nut Brown Ale** Dry with rich amber–brown color and dark malt flavor

\$5.50

**Fat Tire**; American Amber / Red Ale style beer from Fort Collins, Colorado \$4.75

**Gösser**, Euro Pale Lager style beer from Brauerei Göss Austria \$4.75

**Becks** Non Alcoholic Beer \$4.75

**Bud \* Bud Light \* Coors Light** \$3.75

## APPETIZERS & SOUPS

**Fried Calamari** \$9

Crispy, breaded calamari served with our spicy marinara sauce.

**Artichoke and Shrimp Dip with Flatbread** \$9

Artichoke, shrimp, ricotta, & mozzarella cheeses, cream, spinach, all lightly baked.

**Bruschetta - Giuseppe's Style** \$6  
**Homemade flatbread with fresh chopped tomatoes, fresh basil, garlic, extra virgin**

**Garlic Bread** \$3.50

**Cheesy Garlic Bread** with our marinara sauce \$4.50

**Veal Parmeseana Sliders** 3 veal tenderloin sliders on poppy seed buns fresh mozzarella, basil ,fresh tomato \$ 10

**Pesto Flat Bread** \$6

Flatbread topped with a pesto sauce, Parmesan cheese and a roasted red pepper dipping sauce.

**Giuseppe's Mozzarella Sticks** \$6

With our homemade marinara Sauce and breaded and seasoned fresh mozzarella cheese

**Minestrone** \$4.50

Homemade Italian vegetable soup with pasta.

**Soup of the Day** \$5.50

Make sure to ask your server our soups are TuttoBene “ it's all Good!”

**Caesar Salad** \$8 Small \$6

Crisp romaine lettuce tossed with homemade garlic croutons and gourmet parmesan cheese with our homemade garlic Caesar dressing add Chicken breast 3.00. Sautéed shrimp 4.00. Anchovies \$1.00

**Giuseppe's House Salad** \$4.50

Mixed greens, garbanzo beans, red onions, tomatoes, red beets with our own balsamic vinaigrette dressing.

**Giuseppe's Nutty Salad** \$13

Baby spinach, fruit, candied pine nuts, fried breaded goat cheese, Italian pancetta and balsamic vinaigrette.

**Seafood Salad** \$14

Baby mixed greens, tomatoes, mushrooms, olives and roasted peppers. Salmon, shrimp, white fish and calamari with our citrus vinaigrette dressing.

**Salad Caprese** \$11

Fresh mozzarella, tomatoes and basil with extra virgin olive oil, fresh black pepper and tiny mixed greens.

**Antipasto**

\$12

Romaine lettuce topped with salami, pepperoni, mortadella, mozzarella cheese, stuffed olives, pepperoncinis, red onions, roma tomatoes, marinated artichoke heart's, garbanzo beans with Italian dressing.

**Pastas** ( Whole wheat Spaghetti available)

**Spaghetti Bolognese (meat sauce) or Marinara** Marinara \$10 Bolognese \$12

A Classic, hearty pasta with our homemade Meat sauce or our Homemade Marinara

**Spaghetti Aglio Olio** \$12

Spaghetti with garlic, extra virgin olive oil, crushed red peppers, olives, mushrooms and parsley.

**Penne Arrabiata (Spicy tomato sauce)** \$13

Spicy Italian tomato concasse sauce, extra virgin olive oil, garlic and crushed red peppers with penne pasta.

**Pasta Caprese** \$13 with sausage \$14.50

With tomato concasse, extra virgin olive oil, fresh basil, fresh mozzarella, linguini pasta lightly baked.

**Baked Penne** Pasta with marinara and ricotta and mozzarella cheese baked to perfection \$13

**Pasta Primavera** \$15

Garlic and shallots, roma tomatoes, asparagus, zucchini, carrots, spinach, mushrooms, basil and pine nuts sautéed in imported extra virgin olive oil, with angel hair pasta

**Fettuccine Alfredo** \$13

Italy's favorite pasta, hearty fettuccine with a nice bite, tossed with a rich cream garlic and parmesan sauce.

**Smoked Chicken Penne** \$14

Smoked chicken, sun-dried tomatoes, asparagus and basil, tossed in a light cream sauce.

**Fettuccine Carbonara** \$14

Fettuccine with peas, shallots, garlic, parmesan cheese, cream and pancetta.

**Linguini Pescatore** \$16

Clams, calamari, shrimp, salmon and seasonal white fish. Served over linguini with tomato concasse sauce

**Linguini Vongole** \$16

Pasta tossed with tender baby clams, in a delicate chardonnay cream sauce, garlic, fresh parsley, and lemon.

**Shrimp Scampi** (a bit spicy, let us know how spicy you like!) \$16

Shrimp with white wine, garlic sauce, red peppers, pepperoncinis and roasted peppers over linguini pasta.

**Shrimp and Fresh Italian Sausage Pasta** \$14

A great blend of Italian sausage and shrimp, in a spicy roasted red pepper sauce

**Ravioli Forno** \$14

Cheese ravioli in a light chardonnay cream sauce with fresh thyme, lightly baked with parmesan cheese.

**Portabella mushroom Ravioli** \$15

In a marsala wine sauce with sautéed mushrooms

**Ravioli of the day... ask your server** \$15

**Lasagna Meat** \$14 **Vegetarian** \$15

A huge portion of authentic "Little Italy" lasagna, made with our Bolognese sauce, ricotta and mozzarella, topped with our homemade marinara sauce.

**Vegetarian**; layers of mozzarella & ricotta cheese, loaded with the chefs choice of vegetables, really good!

**Pasta Al Pesto Giuseppe's Style!** \$13

Giuseppe's cilantro pesto, imported olive oil, pine nuts, tomatoes, and garlic, over Spaghetti

**Tortolloni** \$14

An Italian favorite, large cheese stuffed pasta choice of marinara , bolognese or alfredo sauce.

Add to your Pasta: **2 Meatballs \$2.50 Sausage Link \$2.50**  
**Chicken \$3 Shrimp \$4 Anchovies \$3 Pine nuts \$4**

## House Specialties

Served with Spaghetti Marinara and Mixed Vegetables no substitutes

**Eggplant Parmigiana our specialty! \$14**

**Breaded eggplant layered with our tomato concasse, basil, mozzarella, parmesan cheese, and marinara sauce.**

**Chicken Picatta \$15 Veal Picatta \$18**

Breast of Chicken/ Veal loin in a chardonnay wine sauce, with capers finished with lemon and butter.

**Chicken Marsala \$15 Veal Marsala \$18**

Breast of chicken/ veal loin sautéed with mushrooms, Marsala wine finished with butter.

**Chicken Alla Parmigiana \$15**

A whole breaded breast of chicken, homemade marinara sauce, topped with mozzarella cheese.

**Pork tenderloin Parmigiane \$16** Medallions of pork breaded and cooked to perfection with our marinara fresh parmesan and mozzarella cheese

**Blacken'd Baked Salmon \$18**

Baked and topped with butter caper sauce.

### Additional Sides Available;

Sautéed Spinach or Asparagus, French Fries \$3.50 substitute Bolognese sauce \$1.50

*Split fee of \$6 on all house specials INCLUDES 2 SIDES.OF PASTA AND VEGGIES*

## Desserts

Chicago's Eli's Finest Cheesecake \$4

Spumoni Pie A true Italian Classic \$5

Triple Layer Triple Chocolate Cake \$6

**Giuseppe's Homemade Tiramisu \$6.50**

Mango Sorbetto \$4

**Gelato** Italian Ice cream , Chocolate and cappuccino \$4

Flute Limoncello lemon gelato swirled with limoncello \$6

**Chocolate Soufle** Warm moist chocolate cake with heart of creamy rich chocolate \$6

**Cannoli** An Italian tradition with flakey shell filled with sweet cheese chocolate chips cinnamon and candied pine nuts \$5

**Italian Sodas** \$3.50  
Raspberry, Orange, Chocolate Milan, Chocolate Mint Sugar Free Raspberry (ask your server for new flavors)

Soft Drinks 2.50 Iced Tea 2.50 Coffee Regular and Decaf 2.50 Bottled Sparkling Water \$3

*Our Specialty*  
*Giuseppe's Chicago Style Pizza's both Hand Tossed and Chicago Pan*

**Our House Specialty Chicago Style Pan Pizza**

Individual 7 in. Large 15 in.  
\$9 **Toppings** \$18

Extra Toppings 7" -\$1.00 14"-\$1.75



**Hand Tossed Thin and Crispy Pizza, Delicious!**  
**Individual 10" \* Medium 16" \* Large 18"**

|            |    |       |    |
|------------|----|-------|----|
| Cheese     | 9  | 14    | 16 |
| 1 Topping  | 10 | 15.50 | 18 |
| 2 Topping  | 11 | 17    | 20 |
| 3 Toppings | 12 | 18.50 | 22 |
| 4 Toppings | 13 | 20    | 24 |
| 5 Toppings | 14 | 21.50 | 26 |

Extra toppings 10" \$1.00 \* 16" \$1.5 \* 18" \$2

- Sausage
- Bell Peppers
- Artichoke Hearts
- Spinach
- Red Onions
- Anchovies
- Pepperoni
- Jalapeños
- Onions
- Mushrooms
- Peperoncinis
- Meatballs
- Mushrooms
- Roasted Red Peppers
- Basil
- Goat Cheese
- Canadian bacon
- Pineapple
- Black Olives
- Tomatoes
- Garlic

**House Special** Sausage, Pepperoni, Onion, Mushrooms, Tomatoes  
Small \$13 16"-\$21 18" \$24 **Large Chicago- \$25.50**

**Joe's Special\*\*** Sausage , Pesto, Onion, Green Pepper  
Small \$13 16" \$19.5 18" \$22 **\*\*Large Chicago \$24.50**

**Meat Special** Sausage, Pepperoni, Salami, Onions, Meatballs  
Small \$13 16"-\$21 18" \$24 **Large Chicago- \$25.50**

**Vegetarian** Mushrooms, Onions, Tomatoes, Spinach, Fresh Basil, Artichoke Hearts  
Small \$13 16"-\$21 18" \$24 **Large Chicago- \$25.50**

**Garlic Special** *Thin Crust only*, Olive oil, Garlic, Tomato, Fresh Basil (no cheese)  
Small \$12 16" \$16 18" \$19

**Margherita** *Thin Crust Only* so tasty and light, with tomato strips, fresh mozzarella cheese, garlic and fresh basil  
Small \$14 16" \$16 18" \$20

**Hawaiian** Ham, Pineapple Small \$11 16"- \$16 18" 19

*A split charge of \$4 will be applied to split an Individual pizza*